



ALVAR DE DIOS

Vagüera Cuvée Rapadal

Toro is like the 1980s – big shoulder pads, teased hair and a gaudy energy that seems to be chemically enhanced. It's a DO that in most regards is caught in a time warp, much like that mauve and teal bathroom you've been meaning to remodel. Having built its reputation on a style of wine that is now decidedly out of fashion, Toro is long overdue for a breath of fresh air – or in the case of Alvar de Dios, fresh wine.

Alvar was born and raised in the village of El Pego near the southern boundary of the DO of Toro. His family had tended vineyards in the village for generations but Alvar didn't stay in Toro to learn his trade, rather he fell in with a pair of vinous rebels working in the Sierra de Gredos – Fernando Garcia and Dani Landi. While working as the cellar master for Fernando at Bodegas Marañones he began acquiring vineyards of his own in and around his native DO, splitting his time between the Gredos and Toro.

Vagüera is a single 0.5 ha parcel of mixed vines located at 900–950 meters above sea level just outside the border of Toro in the village of El Maderal. Alvar purchased this site in 2009 when it was somewhat run down, as it had not been worked since 2006. There is a bewildering array of varieties planted here dating back to 1921. It is mostly Doña Blanca and Albillo in its various guises: Albillo Real, Albillo Rojo and Albillo Negro. Other recognizable varieties include: several types of Moscatel, Godello, Verdejo, Palomino and Malvasia. The remainder have yet to be identified – but at this point, isn't it academic? Vagüera Cuvée Rapadal (before 2015, released as just Vagüera) is a field blend from this site. Harvested by hand on the same day, whole clusters are gently pressed and co-fermented by indigenous yeasts in a single, neutral 350L French oak barrel.

ORIGIN

Spain

APPELLATION

Tierra de Castilla y León

SOIL

Clay limestone, red clay

AGE OF VINES

95

ELEVATION

900–950 meters

VARIETIES

Doña Blanca, Albillo Rojo, Albillo Real, Albillo Negro, Moscatel, Moscatel Rojo, Godello, Verdejo, Palomino, Malvasia...

FARMING

Practicing organic and biodynamic

FERMENTATION

Hand harvested, direct pressing, natural yeast co-fermentation in a single, neutral 350L French oak barrel

AGING

11 months in a single, neutral, 350L French oak barrel

ACCOLADES

92 – 2015 Vagüera Cuvée Rapadal – Wine Advocate

92 – 2014 Vagüera – Wine Advocate

92 – 2013 Vagüera – Wine Advocate

